



Improved Pouch Bread



This product emerged as a technological breakthrough during Operation Desert Storm: fresh, shelf-stable bread packed in a pouch. The special formulation allows the pouch bread to retain its quality during long-term storage — even at high temperatures.

Why Is It Needed?:

Pouch bread has evolved into a highly desirable component of soldiers' meals. Recent improvements to the bread include adding new ingredients, revising the existing formula and processes, and improving the packaging.

Technology:

Together, these novel ingredients and technologies allow pouch bread to be stored for a minimum of three years — while preserving its flavor and nutrient content:

- **Preservatives...**prevent the growth of microbes.
- **Bread Stabilizers...**produce a tender crumb and reduce staling.
- **Water-Control Agents...**control water activity in the bread to keep it stable and extend its shelf life.
- **Oxygen Scavenging Sachets...**maintain low oxygen levels in the pouch to protect quality.
- **Novel Packaging Materials...**provide additional quality protection.

Benefits:

Attitude Adjuster...Studies show that soldiers' morale significantly increases when fresh bread is provided. Pouch bread also makes other ration choices more acceptable, so soldiers consume more food and more nutrients.

Meal Multiplier...Using the pouch bread technology, a variety of shelf-stable baked goods are being developed — such as cakes, brownies and shelf-stable sandwiches.

Point of Contact:

DoD Combat Feeding

Phone: COMM (508) 233-4401, DSN 256-4401

E-Mail: amssb-rcf@natick.army.mil



**NATICK
SOLDIER
CENTER**

Kansas St.
Natick, MA
01760
nsc.natick.army.mil

rev 4-27-04